

HOW TO PRESERVE EGGS:

The best time to preserve eggs is August or September. The eggs must be very fresh even of the same day if possible. The eggs are placed in a cask containing crumbled fodder, allowed to cool and then covered completely.

This will keep the eggs fresh for months. If you want to keep them for more than a year, place the eggs in earthenware crock & cover them with a 10% lime solution. Cover tightly to keep the air out and store in the wine cellar.